



NITIN MEHROTRA

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Dubai (UAE)

CAREER OBJECTIVE

Seeking a senior Chef position where I can utilize my distinct skills, energy and passion to create innovative and great food while at the same time achieve food cost margins and profitability as well as ensuring happy guests and proud team members.

EXECUTIVE SUMMARY

A creative, innovative and passionate chef with over 21 years' experience gained in leading 5 star hotels. Expertise in contemporary European/International cuisine, fine dining and banqueting. Proven skills in menu development, purchasing, training and adept at building strong teams.

CORE COMPETENCIES

- Expertise in all aspects of kitchen operations, financial performance, sales & revenue generation and delivering a return on investment
- Quick and well organized in overseeing kitchen operations, food quality & presentation, cleanliness & hygiene
- Strong knowledge of food cost control, menu costing, menu/recipe design and quality control
- Multi- unit expertise
- Proven purchasing and sourcing expertise
- Skilled in preparing & creating innovative new recipes & dishes
- Strong training and mentoring skills
- Skilled at building cohesive teams and achieving goal & targets
- Able to accurately establish priorities and adapt quickly to changing needs
- Confident to take initiative to implement and manage processes and procedures
- Skilled at clearly conveying information and ideas through verbal and written media
- Self-starter, highly motivated, target driven, ambitious and goal oriented
- HACCP qualified
- Pre-opening experience

CAREER HIGHLIGHTS

- Rated as 50 most influential Executive Chef in the Middle East
- <https://www.hoteliermiddleeast.com/people/the-50-most-influential-executive-chefs-working-in-the-middle-east-hotels#Nitin-Mehrotra>
- Finalist for "Executive Chef of the Year - Hotel" - Middle East Hospitality Excellence Awards 2019
- Finalist for "Chef of the Year"- Middle East Hospitality Awards 2019
- Finalist for "Chef of the Year" - Masala Food Awards 2019
- Shortlisted as "Chef of the Year" - Leaders in Hospitality Awards 2019
- Nominated as "Mediterranean Specialty Chef" - Pro Chef ME Awards 2019
- Finalist for "Chef of the Year" - Leaders in Food & Beverage Awards 2018
- Successfully did the Preopening & Opening of 2 International Hotel Properties in Dubai - Sofitel Downtown a 350 rooms Business hotel with 9 F&B outlets and Lapita at Dubai parks and resorts a 504 rooms family resort with 6 F&B outlets and Banquets

EMPLOYMENT HISTORY

CHEF CONSULTANT • January 2022 Till Now

- Expertise in F&B business incubation & fully equipped in-house team of F&B & Creative professionals
- Ensures successful execution with all factors including concept development, menu engineering, business plans, develop SOPs, to hiring the right staff
- Cloud Kitchen setup

INTERCONTINENTAL RESORT • FUJAIRAH • January 2021 to October 2021

Executive Chef

Successfully lead a dynamic culinary & stewarding team for the operations in;

- NAMA - All day dining, Global cuisine
- DRiFT - Seafood Bar & Grill
- Horizon - Japanese Bar & Lounge
- Club InterContinental
- In room dining
- Banquet - Caters quality food to 3 Banqueting Rooms, 1 Grand Ball Room and Outdoor grass lawns & Beach

HIGHLIGHTS

- Lead the team to its highest ever F&B revenue of 2.38 M in the month of March 2021
- Set up a “Grills by DRiFT” Pop up concept which earned incremental revenue of 85K in 20 nights of operation. This lead to have it as an permanent extension of the existing DRiFT restaurant
- Reopened the Horizon bar & lounge featuring Japanese cuisine, earning 120k in its first 3 months of operation, highest ever revenue made by the outlet
- Redefined the DRiFT as Contemporary European Cuisine restaurant

Won 2 prestigious awards for the DRiFT Seafood restaurant under my leadership

2021- Luxury Seafood Restaurant - World Luxury Restaurant Awards

2021- Best Culinary Staycation in the Northern Emirates - Fact Dining Awards Dubai



<https://www.factmagazines.com/restaurant-review/on-the-menu-drift-seafood-kitchen-bar>

LAPITA, AN AUTOGRAPH COLLECTION HOTEL BY MARRIOTT • March 2016 to October 2020

Various Positions

Executive Chef

December 2017 to October 2020

Successfully lead a team of 70 Chefs & 20 stewarding for the operations in;

- Kalea - All day dining, International Buffet
- Hikina - Pan Asian Specialty Restaurant
- Lani - Signature Polynesian Cuisine Restaurant & Bar
- Palama - Lobby Lounge
- Ari - Mediterranean Pool Restaurant
- In room dining
- Banquet - Caters quality food to 8 Banqueting Rooms and 1 Grand Ball Room
- "Daycation" Friday Brunch at Kalea
- Asian Brunch at Hikina

Executive Sous Chef - *Pre-opening & Opening*

March 2016 until November 2017

HIGHLIGHTS

- Third Preopening & Opening in my career
- Successfully did the OS&E ordering, Recruitment, Budgeting in the absence of the Executive Chef for initial 6 months
- Recruitment of the entire chefs & the stewarding team
- Developed menus for all the outlets, standard recipes, costing and training the chefs
- Set up of standard operating procedures & ensured that all the policies, procedures & guidelines of the hotel is followed
- Redefined the concept of Hikina, until it attained success, twice from Cantonese cuisine and Hot Pot & Dumplings Specialty Restaurant to Pan Asian Restaurant
- Setting up the premises as per the HACCP requirements
- Mentored & successfully lead the Culinary team for the Various Culinary Competitions - Salon Culinaire Dubai & Sharjah, East Coast Competition Fujairah & SIAL Abu Dhabi 2018, 2019

The Hotel has been multi nominated since the opening



2017- Best Family Brunch by ShortList Dubai

2017- Dubai's Favorite Brunch by What's On Dubai Awards

2017- Best Family Brunch & Best Staycation by Good Food ME Awards

2018- Best Family Brunch & Best Family Hotel by Time Out Dubai

2018- Best Family Brunch & Staycation Experience - BBC Good Food Awards

2018 -Best Family Brunch - Leaders in Food & Beverage Awards

SOFITEL DUBAI DOWNTOWN • February 2014 to January 2016

Executive Sous Chef - *Pre-opening & Opening*

Worked along with French Executive Chef "Cedric d'ambrosio"

Successfully lead a team of 55 Chefs & 15 stewarding for the operations in;

- Red Grill - Signature French steak house
- Green Spices - Specialty Thai Restaurant
- Les 31 - Peruvian fusion restaurant and Lounge with bar bites
- Les cuisines - All day dining, International Buffet

- La patisserie - Lobby Lounge
- Mosaic - Pool side
- Above - Mediterranean restaurant with Terrace Lounge
- Club Millesime - Executive club
- In room dining
- Banquet - Caters quality food to 12 Banqueting Rooms, 1 Grand Ball Room, 1 Executive Floor and Pool Plaza
- Street food festival - Friday Brunch at the pool

HIGHLIGHTS

- Second Preopening & Opening in my career
- Assisted the Executive Chef in successfully doing the pre-opening of the 350 rooms property & all the F&B outlets
- Successfully organized the opening party for 1500 guests
- Operated a monthly food cost at 28% after 6 months of operation
- Successful Banqueting operation - more than 50 % of the F&B revenue
- Premium Brand loyalty in Banqueting- Dior, Jaeger Lecoultré, Coach, Jimmy Choo, Louis Vuitton
- Brunch featured in the top 7 Brunch in Dubai in Foodiva Blog
- Breakfast frequently highlights in Trip Advisor as one of the best in Dubai with large positive F&B feedback
- Developing menus for all the outlets, standard recipes, costing and training the chefs
- Setting up of standard operating procedures & ensures that all the policies, procedures & guidelines of the hotel is followed
- Mentored & successfully lead the Culinary team for the Various Culinary Competitions - Gulf food Dubai, East Coast Competition Fujairah & Mini Plated Food in Dubai 2015

BURJ AL ARAB • DUBAI (All Suite Hotel) • August 2003 to January 2014

Various Positions

November 2010 until January 2014

Chef De Cuisine - Main Kitchen

Worked along with French Executive Chef "Maxime Luvara"

Responsibilities:

Successfully lead a team of 5 Sous Chefs & 19 junior chefs for the operations in the Main Kitchen, which caters quality food to 202 Deluxe Suites in Private Dining, 2 Buffet Restaurants, 7 Banqueting Rooms and 1 Grand Ball Room

- Assisted the Executive Chef/ Executive Sous Chef in planning, organizing, directing and managing all activities within the food preparation area of the hotel, as well as implemented standards and maintain them to Burj Al Arab standards
- Managed the hot plate area and assisted when needed to ensure that the presentation as well as the food quality is in accordance with the established standards
- Liaised with Outlet Manager to ensure a consistent high standard of food quality and efficient profitability
- Mentored & successfully lead the Burj al Arab Culinary team for the Salon Culinaire Dubai 2011, 2012, 2013

April 2008 to October 2010

Sous Chef - Al Muntaha, Bab Al Yam

Worked along with Italian Executive Chef "Luigi Gerosa"

Responsibilities:

- Managed the operations in the Al Muntaha restaurant & Sky View Bar, along with the Chef de cuisine, A 120 covers contemporary European cuisine restaurant hosting afternoon tea and the Friday brunch

- Chef In charge of “Bab Al Yam” - all day dining, 110 cover restaurant offering À la carte and Shisha lounge menus, Breakfast, Lunch and Dinner Buffet
- Scored high LQA results and increased JD Power result for food by implementing new menus & new food concepts
- Effectively contributed in improving the revenue generation for the outlet
- In charge of the kitchen procurement

August 2006 to March 2008

Junior Sous Chef - Main Kitchen, Majlis al Bahar

- Oversaw the banqueting and the private dining operations
- Assisted the operations in the Majlis al Bahar restaurant during the absence of the CDC and the Sous chef

October 2005 to July 2006

Senior Chef De Partie - Main Kitchen

Worked along with French Executive Chef “Jean Paul Naquin”

August 2003 to September 2005

Chef De Partie - Main Kitchen

Worked along with British Executive Chef “John Wood”

Responsibilities:

- Worked in the Main Kitchen as in charge of Saucier and Entremetier section, which caters to Private Dining, Banqueting, Daily Buffets, Central Production and Outdoor Caterings
- Maintained the high quality hygiene standards in the Kitchen
- Attended regular discussion with Chef de Cuisine to create new dishes; in order to set benchmarks for the rest of the competition

THE LEELA PALACE KEMPINSKI • Bangalore, India • August 2001 to July 2003

Chef De Partie - Pre-opening & Opening

Worked along with French Executive Chef “Jean Michele Jasserand”

Transferred from The Leela Mumbai to assist in the opening of the hotel and to further the final year of training. Successfully trained in the Western Kitchen, Garde Manger and the Butchery. After the completion of the training period, was promoted as Chef de Partie

Responsibilities:

- In charge of the operations in the Citrus and Private Dining
- Successfully implemented various food promotions

THE LEELA KEMPINSKI • Mumbai-India • August 2000 to July 2001

Chef De Partie Trainee

Worked along with German Executive Chef “Frank Muller” and New Zealand Chef “Willi Wilson”

Responsibilities:

- Joined Hotel operational training program for two years, wherein worked in the various sections and outlets of the kitchen
- In the first year of training, successfully trained in the Western Kitchen which caters to 24hr coffee shop “Waterfall” with à la carte, breakfast, lunch and dinner buffet and 24hr room dining, central production for the outlets, Indian Specialty Kitchen & the Bakery
- After the first year of training opted to join the pre-opening of The Leela Palace, part of the same hotel chain

THE TAJ PALACE • New Delhi- India • May 1999 - June 1999

Kitchen Trainee

- Worked in “Orient Express” kitchen- a western cuisine fine dining restaurant
- Assisted the chefs in the daily mise en place

THE OBEROI • New Delhi-India • October 1998 - March 1999

Internship

- Industrial exposure training in food production & food and beverage
- Worked in western fine dining restaurant “La Rochelle”, Indian fine dining “Kandahar”, “The Palms”-Coffee shop, Main kitchen & the Chinese kitchen “Taipan”

EDUCATION

Institute of Hotel Management & Catering Technology • Trivandrum, India
3 Year’s Hotel Management Diploma in Catering Technology & Applied Nutrition

PROFESSIONAL CERTIFICATIONS/TRAINING/AWARDS



- Senior Member of Emirates Culinary Guild
- Person In charge PIC Level 3 training 2011, 2016
- Level 3 award in supervising food safety in catering 2011
- Awarded Extra Mile Award Burj Al Arab 2010
- Intermediate certificate in applied HACCP 2008
- Intermediate certificate in food safety 2006
- Foundation certificate in food hygiene 2006
- Award for Colleague of the Month Burj Al Arab 2005
- Opening team member The Leela Palace 2001, Sofitel Downtown 2014, Lapita 2016
- Award for Employee of the Quarter The Leela Palace
- Represented Hotel Management Institute in:
XIV All India Student Chef Competition Team - 2000
Winner I Place **Best Dessert**
Winner II Place **International Basket Exercise**
Winner II Place **Cold Meat Platter**
Winner III Place **Kitchen Planning Exercise**
- Proficient in: FMC - Fidelio Materials Control, Birch Street, Market Boomer, ACE Financials & Adaco-Procurement Software, Microsoft Office Applications